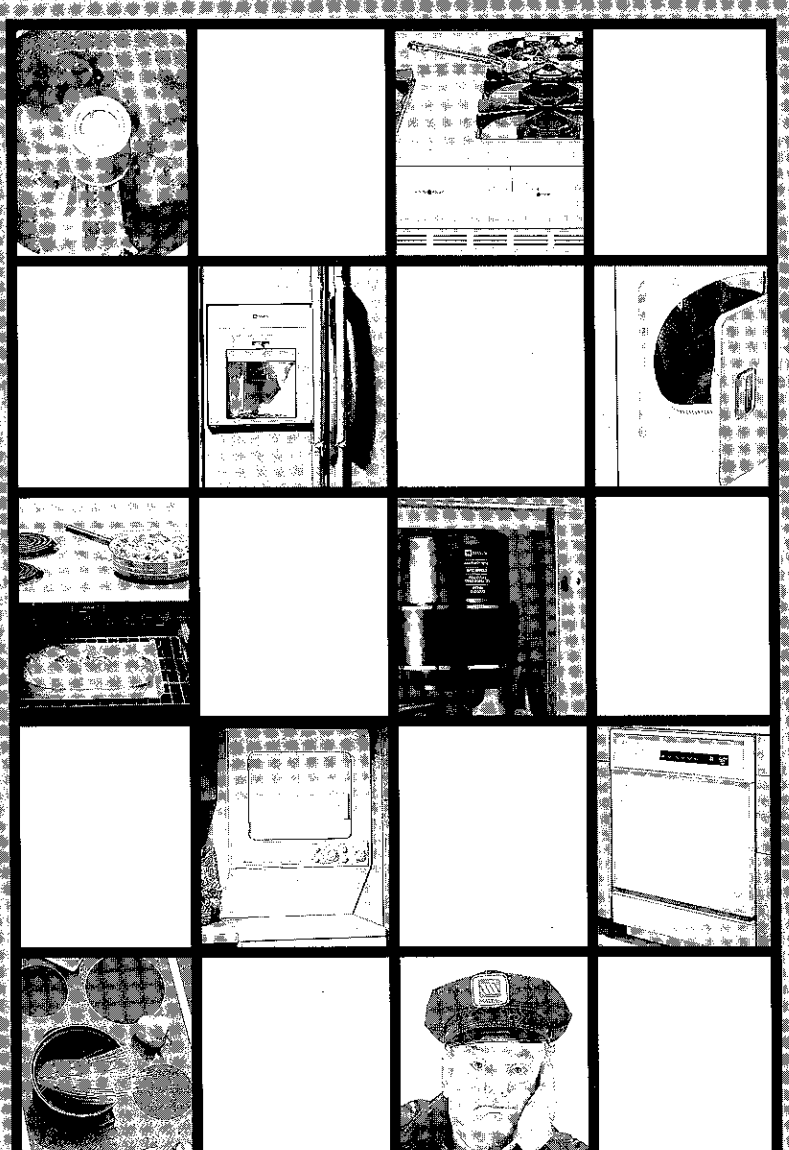
USER GUIDE

GAS RANGE
WITH TOUCH CONTROL



KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

MAYTAG®

MODELS
CRG9800C, CRG9700C,
CRG7700C, CHG9800B

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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag gas range. On the following pages you will find information regarding the operation of your new range. By following these instructions carefully, you will be able to fully enjoy and maintain your range. Please take a moment to review the enclosed booklet, **"Cooking Made Simple"** as well. Whether you need assistance in selecting the right cookware or reviewing the dos and don'ts of baking, the answers are contained in this booklet.

Should you have any questions about using your Maytag gas range, call or write us. Be sure to provide the model and serial numbers of your range.

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For future reference, we suggest you retain this manual after recording the model number, serial number and date of purchase of this gas range in the spaces provided. This information can be found on the data plate located on the frame around the storage or broiler compartment, depending on your model.

Model Number

Serial Number

Purchase Date

IMPORTANT: Keep your sales receipt or canceled check. Proof of original purchase date is needed for warranty service.

NOTE: In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this manual.

BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 1–3 BEFORE YOU START TO USE THIS RANGE.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to reduce the potential risks of fire, electric shock, or personal injury.

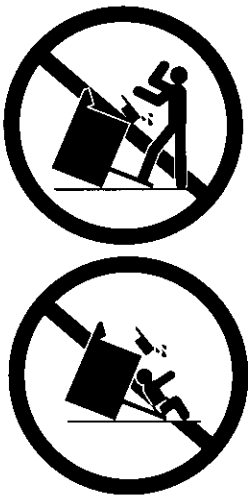
WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

– Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

– WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

– Installation and service must be performed by a qualified installer, service agency or the gas supplier.



⚠ WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

Do not attempt to adjust, repair, service, or replace any part of appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified servicer.

To Prevent Fire or Smoke Damage

Remove packing materials from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

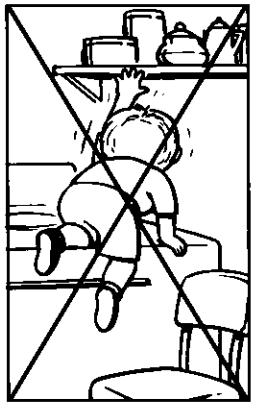
If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

Child Safety

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children must be taught that the appliance and utensils in or on it can be hot.

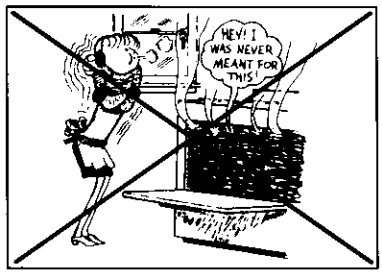
Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit. Children should never be allowed to sit or stand on any part of the appliance.



CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or the appliance door to reach items could be seriously injured.

About Your Appliance

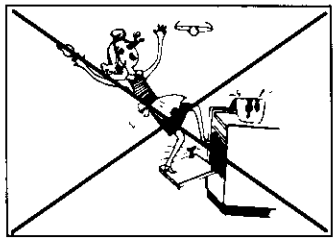
Do not use appliance as a space heater to heat or warm a room. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.



Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off do not touch the oven vent or surrounding areas until they have had time to cool.

CAUTION: Do not use an appliance as a step stool to cabinets above. Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the appliance, breakage of door, and serious injuries.



WARNING: To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. If the range is moved from the wall, be sure the anti-tip device is engaged when the range is replaced. Look underneath range to verify that one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. Also, be sure the range is properly re-installed.

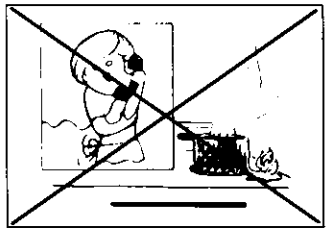
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Cooking Safety

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

Never leave surface cooking operations unattended at high heat settings or when deep fat frying. Boilovers cause smoke and greasy spillovers may ignite.



Never heat an unopened food container. Pressure build-up may cause container to burst resulting in personal injury or damage to the appliance.

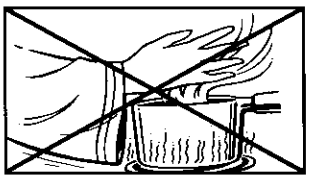
Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. Towels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat cool before attempting to move or handle.

Do not let grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter.

Use caution when wearing garments made of flammable material to avoid clothing fires.

Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven. If a rack must be moved while hot, use a dry potholder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable or loose handled pans. Pans that are heavy to move when filled with food may be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. It must accommodate added food as well as the bubble action of the fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

Clean only parts listed in this manual and use recommended procedures.

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Self-Clean Oven (select models)

Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare-ups. **CAUTION:** Do not leave food or cooking utensils, etc., in the oven during the self-clean cycle.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.

Important Safety Notice and Warning

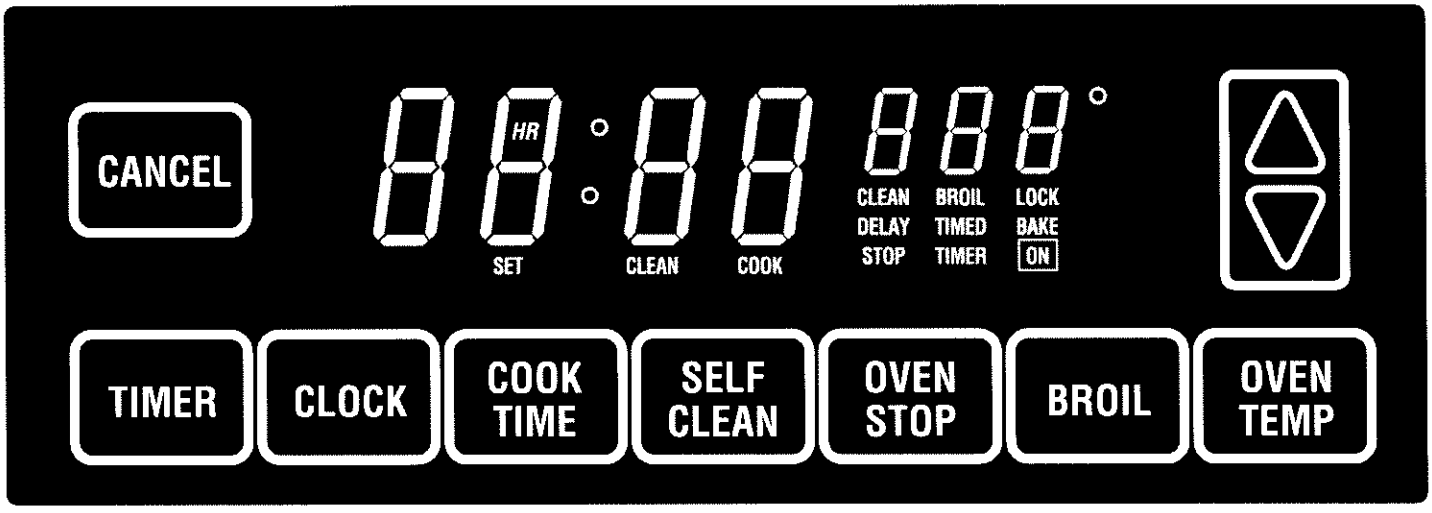
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the burners to the outdoors by opening the windows and/or door in the room where the appliance is located.

SAVE THESE INSTRUCTIONS

RANGE CONTROL PANEL

Electronic Clock and Oven Control



Styling and features may differ depending on the model you selected.

The electronic clock and oven control on your Maytag range is used for the time-of-day clock, timer, bake, broil, programmed oven operations and self-clean (select models) functions. A beep will sound each time a function pad is pressed. The display window features indicator words which will flash to prompt you when setting the oven.

The display on the control will flash when power is first supplied to the range or if there is a power failure. Once the time-of-day clock has been set (see Setting the Clock, page 5), the display will stop flashing.

The oven will automatically turn off if it is left on for 12 hours.

NOTE: The electronic control is equipped with a self-diagnostic feature for service use ONLY. If a fault code (F plus a number, ex. F1) appears in the display along with a continuous beeping sound, press the CANCEL pad. See Before You Call for Service (page 17) if the fault code reappears in the display.

The following pads are found on your Maytag electronic clock and oven control:

Cancel Pad

Press this pad to cancel all operations except the time-of-day clock and timer. If you are ever unsure if you've programmed the control correctly, press the CANCEL pad and start over.

▲ and ▼ Pads

Press or press and hold these pads to enter the time or temperature desired. These pads are also used to select Hi or Lo broil.

Timer Pad

The timer can be set from 1 minute to 9 hours, 50 minutes. It will count down by seconds (when set for 1 minute) or minutes (when set for 2 minutes or more time). See page 5 for instructions on setting the timer.

Clock Pad

Use this pad to set the time-of-day clock. For instructions to do this, see below.

You may also press this pad to recall the current time of day. For example, if the timer is counting down in the display, press the CLOCK pad to return the current time to the display. The timer will continue to count down and a signal will sound when the time expires.

Cook Time/Oven Stop Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time. For detailed information on using Programmed Oven Operations, see pages 9–10.

Self Clean Pad (select models)

This pad is pressed to set the oven for a self-clean cycle. See pages 12–13 for detailed information on the self-clean feature.

Broil Pad

Use this pad to select broil. Two heat selections are available for broiling—Hi and Lo. See page 11 for more broiling information.

Oven Temp Pad

The oven temperature is set by pressing this pad and the ▲ or ▼ pad. Additional baking and roasting information can be found on pages 8–9.

Setting the Clock and Timer

Clock

To set the time-of-day clock:

1. Press the CLOCK pad once. The words "SET TIME" will flash in the display.
2. Set the correct time of day using the ▲ and ▼ pads.
   - To change the time by one minute, press either pad **once**.
   - To change the time in increments of 10 minutes, **press and hold** either pad.

When the power is first supplied to the range or if there has been a power failure, the display will flash. Follow above instructions to set the clock. The clock time cannot be changed when the oven is set for a cook or self-clean (select models) operation. Cancel the operation to set the clock.

Press the CLOCK pad to recall the time of day when another function is displayed.

Timer

To set the timer:

1. Press the TIMER pad once. The words "SET TIMER" will flash in the display.
2. Set the desired time using the ▲ and ▼ pads.
   - Press either pad **once** to change the time by 1 minute (if the Timer is set for up to 1 hour), 5 minutes (if the Timer is set for over 1 hour), or 10 minutes (if the Timer is set for over 2 hours).
   - **Press and hold** either pad to change the time in 5 minute or 10 minute increments, depending upon the time set in the display.

The TIMER can be set from 1 minute (0HR:01) up to 9 hours and 50 minutes (9 HR:50).

The timing operation will start automatically. Colons will flash in the display to indicate a timing operation. One long continuous beep will signal the end of the timing operation and "End" will briefly appear in the display. The time of day will automatically reappear in the display. **The TIMER pad does not control the oven.**

To cancel: Press the TIMER pad and hold for 3 seconds. The time of day will reappear after a slight delay.

SURFACE COOKING

Panel Light (select models)

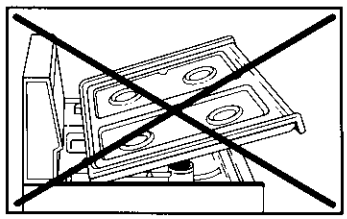
The panel light is turned on by pushing the rocker switch on the control panel. It may be turned off by pushing the other side of the switch.

NOTE: The cooktop and surface burners on your gas range are different from a conventional gas range. To insure proper use of the range, please read these instructions.

Cooktop

To prevent discoloration, clean cooktop after each use. Wipe acid or sugar spills as soon as the cooktop has cooled as these spills may discolor or etch the porcelain.

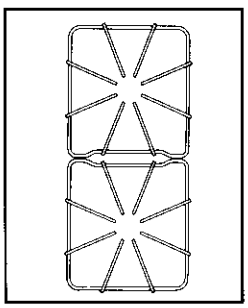
The cooktop on gas ranges with sealed burners is designed with two contoured wells which contain spills. Unlike a range with standard gas burners, **this cooktop does not lift-up nor is it removable.** To prevent damage to the range, do not attempt to lift the cooktop for any reason.



Burner Grates

CAUTION: Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

The burner grates must be properly positioned before cooking. When reinstalling the grates, place the indented sides together so the straight sides are at the front and rear. Improper installation of the grates may result in chipping of the cooktop.



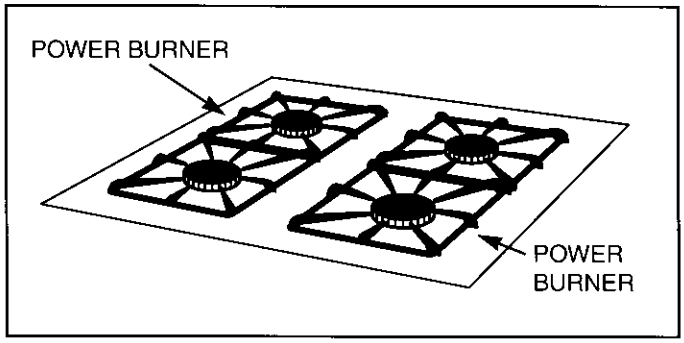
Although the burner grates are durable, they will gradually lose their shine due to high temperatures.

Sealed Burners

The sealed burners of your range are secured to the cooktop and are **not** designed to be removed.

Since the burners are sealed into the cooktop, boilovers or spills won't seep underneath the cooktop. However, burner caps should be cleaned after each use. A soiled burner may result in improper ignition or uneven flame.

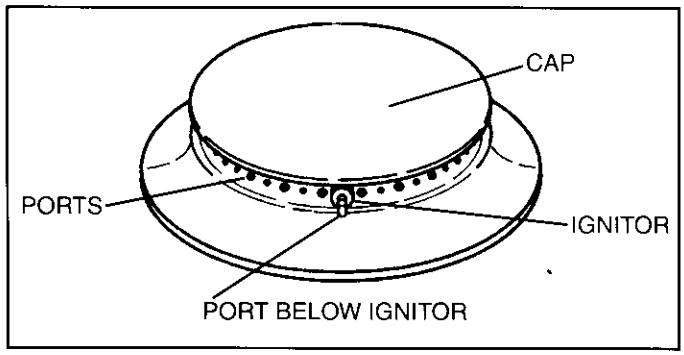
Your range features two special **Power Burners** located in the left rear and right front positions. (***NOTE:*** Model CHG9800 features **one** Power Burner located in the front position.) These offer higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.



Pilotless Ignition

Be sure all surface controls are set in the OFF position prior to supplying gas to the range.

Your range is equipped with a pilotless ignition system which eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. When cleaning around the surface burner, use care. If a cleaning cloth should catch the ignitor, it could damage it.



NOTE: The surface burner will not light if the ignitor is damaged, broken, soiled or wet. Also, the burner will not light if the small port beneath the ignitor is blocked. See pages 14–15 for cleaning instructions.

Lighting the Surface Burners

1. Place a pan on the burner grate.

   NOTE: The burner flame may appear separated from the port, especially on sealed burners, if a pan is not placed on the grate.

2. Push in and turn on the knob to the START position. A clicking sound will be heard and the burner will light.

3. After the burner lights, turn the knob to the desired flame size. **The clicking will not stop until the knob is turned from the START position.**

> ***NOTE:*** All four ignitors will spark when any surface burner knob is turned to the START position.

A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner core; there should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air/gas which wastes fuel and should be adjusted by a service technician. (***NOTE:*** Adjustments are not covered by the warranty.)

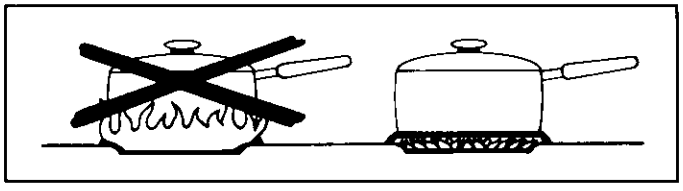
With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

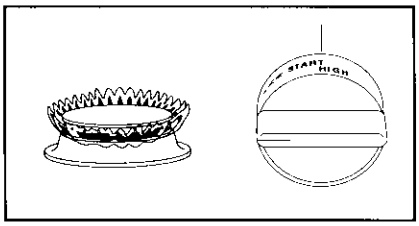
With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.

Selecting the Flame Size

If a knob is turned very quickly from HIGH to WARM, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

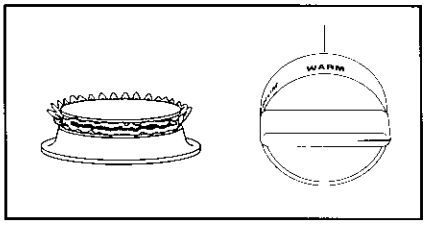
The flame should be adjusted so it does not extend beyond the edge of the pan. This instruction is based on safety considerations. Adjusting the flame size also improves your cooking efficiency, and prevents damage to any cabinets above the range.





Use a **HIGH** flame setting to quickly bring foods to a boil or to begin a cooking operation. Reduce to a lower setting to continue cooking. **Never leave food unattended over a high flame setting.**

Use a **MEDIUM** flame setting to continue a cooking operation. Food will not cook any faster when a higher flame setting is used than that needed to maintain a gentle boil. Remember, water boils at the same temperature whether boiling gently or vigorously.



Use a **WARM** flame setting to simmer or keep food at serving temperature. Some cooking may take place if the pan is covered.

Be sure to adjust the knob so there is an adequate supply of gas to maintain a stable flame on the burner. Check to be sure burner is lit and the flame is stable.

> ***CAUTION:*** If the flame should go out during a cooking operation, turn the burner to the OFF position. **If a strong gas odor is detected, open a window and wait five minutes for the gas odor to disappear before relighting the burner.**

Operating During Power Failure

To operate one or more of the surface burners during a power failure:

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob to START. The burner will then light.
3. Adjust the flame to the desired level.

> ***CAUTION:*** When lighting the surface burners, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to START.

USING YOUR OVEN

Every oven has its own characteristics. You may find that the cooking times and temperatures vary slightly from your old oven. This is normal.

Your Maytag range is equipped with pilotless ignition. With this type of ignition system, **the oven will not operate during a power failure or if the range is disconnected from the wall outlet.**

A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

NOTE: During the self-clean cycle (select models) and during some extended oven cooking operations, you may hear a "popping" sound when the burner cycles off. This is a normal operating sound.

Baking and Roasting

(For additional baking and roasting tips, refer to **"Cooking Made Simple"** booklet.)

Setting the Oven Controls for Baking and Roasting:

1. Press the OVEN TEMP pad. "BAKE" and 000° will appear in the display.
2. Press either the ▲ or ▼ pad once and 350° will appear in the display. Press the ▲ or ▼ pad until the desired oven temperature is displayed.

   The word ON will light in the display, the oven will turn on and the temperature display will rise in 5° increments while the oven is preheating. A beep will sound to indicate that the oven has preheated. Allow 10–15 minutes for preheating.
3. After the cooking operation, turn the oven off by pressing the CANCEL pad. Remove food from the oven.

NOTE: To change the oven temperature during a baking operation, press the ▲ or ▼ pad until the desired temperature is displayed.

NOTE: If the oven temperature is not selected within 30 seconds, the program will automatically cancel.

IMPORTANT: Do not move the door lock lever (select models) to the right during baking or roasting. The oven door may lock and will not unlock until the oven cools.

Oven Racks

The oven racks are designed with a lock-stop edge to keep the racks from coming completely out of the oven when there is food placed on them.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops. Tilt the front end of the rack up and continue pulling it out.

To replace: Tilt the front end of the rack up and place it between the rack supports. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in.

Do not cover an entire oven rack or oven bottom with aluminum foil. This will restrict air flow.

Rack Positions

Do not attempt to change the rack positions when the oven is hot. Use the following guidelines when selecting the proper rack position. **Never place pans directly on the oven bottom.**

Rack 1: (lowest position)	Used for roasting large cuts of meat and large poultry, frozen pies, souffles or angel food cake.
Rack 2:	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt or layer pans) or two-rack baking.
Rack 3: (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
Rack 4:	Used for most broiling and two-rack baking.
Rack 5: (highest position)	Used for broiling thin, non-fatty foods such as fish, toasting bread.

Oven Light

Push the switch on the control panel marked OVEN LIGHT to turn it on and off. On select models the oven light automatically comes on whenever the oven door is opened.

Oven Vent

The oven vent is located on the backguard. When the oven is in use, this area may feel warm or hot to the touch. To prevent problems, do not block the vent opening.

Fan (CHG9800 model only)

A fan automatically turns on whenever the oven is set for a cooking operation or self-clean operation to ensure long life of the clock and oven controls. The fan will automatically turn off when the oven has cooled.

Adjusting the Oven Thermostat

After using your oven the first few times, it may seem hotter or cooler than your previous oven. Oven thermostats, over a period of years, may drift from the factory setting and timing differences of 5 to 10 minutes are not unusual between an old and a new oven.

If you think the oven should be hotter or cooler, you can adjust it. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should indicate how much the thermostat should be adjusted.

To adjust the thermostat:

1. Press the OVEN TEMP pad.
2. Press the ▲ pad and select an oven temperature between 500°F and 550°F.
3. Press and hold the OVEN TEMP pad for about four seconds. The display will change to the oven adjustment display which reads 00°.
4. The oven thermostat can be adjusted up to +35°F hotter or –35°F cooler. Use the ▲ or ▼ pad to select the desired change in the display.
5. When you have made the adjustment, press the CANCEL pad to return to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect Broil or Self-Clean (select models) temperatures. The new temperature will be remembered if the power is interrupted.

Programmed Oven Operations

The Programmed Oven Operations feature is used to turn the oven off at a preset time of day or delay the start and then turn off the oven.

This feature will not operate unless the clock is functioning and is set to the correct time of day.

If you delay more than 30 seconds between touching a pad and pressing the ▲ or ▼ pad, the display will either return to the previous setting or the time of day will reappear and the program will cancel.

To recall the preset stop time or cook time, just press the corresponding pad.

To reset or cancel the program, press the CANCEL pad.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafood or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

Bake by Time (with immediate start)

1. Place the food in the oven.
2. Press the COOK TIME pad. The words "SET COOK TIME" will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN TEMP pad. The word "BAKE" and 000° will light in the display. If this step is not done within 7 seconds after entering the cook time, the control will beep until another pad is pressed.
5. Enter the oven temperature with the ▲ or ▼ pad.
6. The oven will automatically turn on and the words "TIMED BAKE ON" will light in the display. The display will begin to count down the time remaining.
7. **At the end of the preset cooking time, the oven will automatically turn off and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps.

Example for Immediate Start:

Food is to cook for 1½ hours at 350°F.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press the OVEN TEMP pad.
4. Press the ▲ pad until 350° appears in the display. The oven will turn on immediately.

To Bake by Time (with delayed start)

1. Place the food in the oven.
2. Press the COOK TIME pad. The words "SET COOK TIME" will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes. **NOTE:** The oven automatically programs the start time.
4. Press the OVEN STOP pad. The words "SET STOP TIME" will flash in the display.
5. Enter the time you wish the oven to turn off by pressing the ▲ or ▼ pad. The words "DELAY STOP TIME" will light in the display.
6. Press the OVEN TEMP pad. The words "DELAY BAKE" and 000° will light in the display.
7. Enter the oven temperature by pressing the ▲ or ▼ pad.
8. If desired, press the CLOCK pad. The time of day will reappear in the display and "DELAY BAKE".
9. At the preset time the oven will automatically turn on and "TIMED BAKE ON" will appear in the display.
10. **At the end of the preset cooking time, the oven will automatically turn off and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps.

Example for Delay Start:

Food is to cook for 2½ hours at 350°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press the OVEN STOP pad.
4. Press the ▲ pad until 6:00 appears in the display.
5. Press the OVEN TEMP pad.
6. Press the ▲ pad until 350° appears in the display.

The oven will turn on at 3:30, cook the food for 2½ hours and will automatically turn off at 6:00. Press the CANCEL pad to stop the beeps.

Broiling

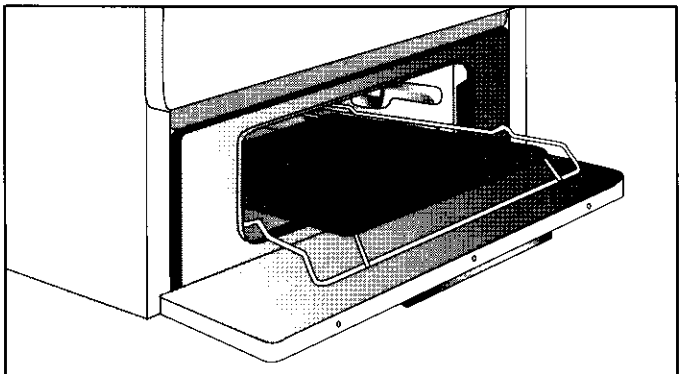
Broil in oven cavity or in broiling compartment (select models—see diagram below).

For best results, use the broiler pan and insert supplied with your range.

(For additional broiling tips, refer to **"Cooking Made Simple"** booklet.)

Setting the Controls for Broiling:

1. Press the BROIL pad and press the ▲ or ▼ pad to select either Hi or Lo broil as indicated in the display. Hi is used for most broiling operations. Lo should be selected when broiling thicker meats to the well-done stage (to prevent excessive browning). Broiling times may increase if Lo is selected.
2. Place the broiler pan on the recommended rack position listed in the broiling chart. **Remove broiler rack when using bottom position in broiling compartment (select models).**
3. Follow the suggested times in the broiling chart below. Broil until the top of the meat is browned. It should be approximately half cooked by the time the top is browned.
4. Check the doneness by cutting a slit in the meat near the center to check the color.
5. To cancel or end the broiling operation, press the CANCEL pad. Remove broiler pan carefully using heavy potholders. Store **clean** broiler pan in broiling compartment or storage drawer, depending on the model.



BROILING COMPARTMENT (SELECT MODELS)

Broiling Chart

Until you become more familiar with your new range, use the following chart as a guide when broiling foods.

Food	Doneness	Broiling Compartment Position* (select models)	Oven Rack Position** (select models)	Temp.	Total Broil Time
Beef Patties					
¾-inch thick	well	(middle)	4	Hi	15–20
Steaks					
1-inch thick	medium	(middle)	4	Hi	15–20
	well	(middle)	4	Hi	18–25
Chicken Pieces	well	(middle)	3	Lo	30–45
Fish Fillets					
½-inch thick	flaky	(middle)	4	Hi	8–12
1-inch thick	flaky	(middle)	4	Hi	10–15
Ham Slices (precooked)					
½-inch thick		(middle)	4	Hi	8–12
Pork Chops					
1-inch thick	well	(middle)	3	Lo	25–30

*Upper is the top rack position; middle is the lower rack position; bottom is the bottom of the broiler compartment.
**The bottom rack position in the oven cavity is #1.

CARE AND CLEANING

WARNING: **Before cleaning, be certain all controls are turned off and the range is cool.**

Removing Range for Cleaning and Servicing

When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut off the gas supply to the appliance.
2. Disconnect the electrical supply to the appliance.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See Installation Instructions for location of bracket.)
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

NOTE: **A trained servicer should make the gas installation, disconnection and reconnection of the gas supply to the appliance.**

Manual-Clean Oven (select models)

Clean as directed in the cleaning chart on pages 14–15.

Self-Clean Oven (select models)

A self-clean oven uses above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled.

It is better to clean the oven regularly than to wait until there is a heavy build-up of soil in the oven.

It is normal for the cooktop, oven door and window to become hot during a clean cycle. Therefore, avoid touching these areas during a clean cycle. As the oven heats and cools, you may hear the sounds of metal parts expanding and contracting. This is normal and will not damage your oven.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, smoke and odor are common. During the cleaning process the kitchen should be well ventilated.

The oven will automatically begin to heat when the door is locked and the SELF CLEAN pad is pressed. **When the oven reaches cleaning temperature, the word "LOCK" will light in the display. At this point, the oven door cannot be manually opened.**

To prevent damage to the door and lock lever, do not force the door open when the word "LOCK" is displayed.

DO NOT USE COMMERCIAL OVEN CLEANERS IN THE SELF-CLEAN OVEN.

Preparing for the Self-Clean Cycle

1. Remove oven racks and any pans, utensils or the broiler pan from the oven. The oven racks should be washed by hand. **If left in the oven during the self-clean cycle, the racks will become permanently discolored and may not slide easily.**
2. Clean the oven frame and door frame with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.
3. Wipe up any excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.
4. Wipe up acid spillovers such as lemon juice, tomato sauce or milk-based sauces and sugary spillovers. Porcelain enamel is acid resistant, not acid proof. **The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle.**
5. **Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven as they will damage the oven finish.**
6. To prevent damage, do not clean or rub the gasket on the oven door. The gasket is designed to seal in heat during the clean cycle.
7. Turn off the oven light before starting the self-clean operation. If the oven light is left on during the clean cycle, the light bulb will burn out.

Setting the Controls for the Self-Clean Cycle

1. Close the oven door and move the door lock lever to the right until it rests in the lock position.
2. Press the SELF CLEAN pad. The words "SET CLEAN TIME" will flash and "3:00" will appear in the display. Also, "CLEAN ON" will light as the oven begins to heat.

   The oven will automatically set a clean cycle of three hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by pressing the SELF CLEAN pad and pressing the ▲ or ▼ pad to select 2 to 4 hours.
3. Press the CLOCK pad and the current time of day will reappear in the display. "CLEAN" and "ON" will remain in the display to show that the oven is in a clean cycle.

If the door is not locked properly, the word "door" will appear in the display and beeps will sound.

To Interrupt or Reset the Clean Cycle

If the internal lock has not engaged, the lock lever can be moved completely to the left to cancel the cycle.

If the internal lock has engaged, push the CANCEL pad. The door will not open until "LOCK" turns off in the display. At that time, the door lock lever can be returned to its original position and the door can be opened. The oven will still be hot.

After the Self-Clean Cycle

About one hour after the clean cycle is complete, the word "LOCK" will turn off in the display and the door lever can be returned to its original position. The oven will still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough or a large spillover was not wiped up before the self-clean cycle. The soil should be removed during the next clean cycle.

If the oven racks were left in the oven during the self-clean cycle and do not slide smoothly, wipe the rack edges and rack supports with a small amount of vegetable oil to restore the ease of movement.

Fine hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from the heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

Storage Drawer (select models)

The storage drawer in the range is a safe and convenient place for storing cookware. **Do not** store plastic, paperware, food or flammable material in this drawer. Remove the drawer to clean under the range. ***NOTE:*** Select models provide a storage drawer liner for easy cleaning.

To remove: Empty the drawer then pull it out to the first stop position. Lift up the front of the drawer and pull it to the second stop position. Grasp the sides and lift up and out to remove the drawer.

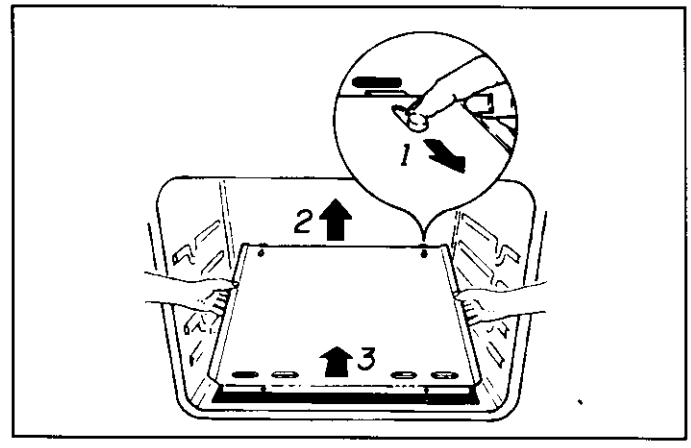
To replace: Fit the ends of the drawer glides onto the rails. Lift up the drawer front and gently push in to the first stop position. Lift up the drawer again and continue to slide the drawer to the closed position.

Oven Bottom

To protect the oven bottom against spillovers, use the correct pan size. The oven bottom can be removed for cleaning if spillovers occur. Never place aluminum foil on the oven bottom as foil may melt onto it.

To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven. Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove the oven bottom from the oven.

To replace: Fit the front edge of the oven bottom into the front frame. Lower the rear of the oven bottom and slide the catches back to lock the oven bottom into place.



For more information on cleaning your Maytag range, refer to the following cleaning chart, pages 14–15

Range Cleaning Chart

Cleaning Agents*

Many different cleaning agents are recommended for the various parts of the ranges. **Read product labels for specific recommendations.** The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Smart Scrub, Baking Soda.
2. Mild liquid sprays such as Fantastik and Formula 409.
3. Glass cleaners such as Windex and Glass Plus.
4. Non-abrasive plastic mesh and nylon scouring pads, such as Tuffy.

DO NOT USE abrasive cleansing powders such as Comet, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher **except when indicated.**

Be certain all range parts are cool before removing any part or cleaning the unit to avoid damage. Any parts that are removed for cleaning should be replaced correctly.

*Brand names of cleaning agents are trademarks of the respective manufacturers.

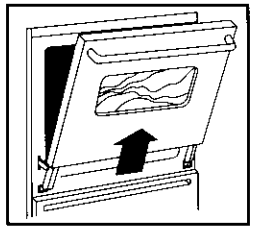
Parts	Cleaning Agents	Tips and Precautions
Baked Enamel: Side Panels Storage Drawer (select models) Broiler Door (select models)	Soap and water Mild liquid cleaner Glass cleaner	Wash, rinse, dry with soft cloth. Do not use oven cleaner or abrasive agents.
Broiler Pan and Insert	Soap and water Plastic or soap-filled scouring pad Dishwasher	Soaking makes cleaning easier.
Burner Grates	Soap and water Soap-filled scouring pads Dishwasher Commercial oven cleaner	Clean grates with soap and water or in the dishwasher. Clean stubborn soil with soap-filled scouring pad. Thoroughly clean grease spatters from grey grates (select models) before next use. Grates may be removed, placed on newspapers and carefully sprayed with commercial oven cleaner (spraying other areas could damage surfaces). Place in plastic bag overnight for heavy soils. Follow manufacturer's instructions.
Control Knobs	Soap and water Mild liquid sprays Glass cleaners	Remove knobs by pulling forward. Wash, rinse, dry with soft cloth. Do not soak knobs in water. Do not use abrasive cleaning agents.
Glass Oven Door/ Window	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass. Do not use abrasive cleaning agents.
Manual Clean Oven Interior (select models)	Soap and water Mild abrasive cleaners and plastic pads Commercial oven cleaner	Do not use metallic scouring pads because they will scratch the surface. To make cleaning easier, place ½ cup household ammonia in a shallow container and leave in cold oven overnight. Soils will be loosened. When using commercial oven cleaners follow the manufacturer's instructions. Wipe up acid spills (lemon, tomato or milk based foods) as soon as oven is cool with soap and water. If the spill is not wiped up, it may discolor the porcelain. **To make cleaning easier, remove oven door, if desired (see page 15).**
Metal Finishes and Trim Door Handle Broiler Compartment Cavity (select models)	Soap and water Mild liquid sprays	Do not use oven cleaner or abrasive agents. Polish with a soft cloth. Remove stubborn soil in broiler compartment with mild abrasive cleaners (select models).
Oven Racks	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks are left in oven during a self-clean cycle (select models) they will discolor and may become difficult to slide. A thin coat of vegetable oil on rack edges will make sliding easier.

Continued on next page

Range Cleaning Chart (continued)

Parts	Cleaning Agents	Tips and Precautions
Plastic Finishes: Back Panel End Caps	Soap and water Mild liquid sprays	Do not use oven cleaner, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar the finish. To prevent staining or discoloration, remove fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) soils immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water; rinse, and dry.
Porcelain Enamel Cooktop	Soap and water Mild abrasive cleaners Mild liquid sprays	To prevent discoloration, wipe up all spillovers immediately with a dry cloth—especially sugar and acid spills (milk, fruits, tomato, etc.). **Never wipe a warm or hot surface with a damp cloth as cracking and chipping may result.** ***NOTE:*** Do not use abrasive cleaning agents such as steel wool pads. These products will scratch the surface.
Sealed Gas Burners	Soap and water Plastic scouring pads Soap-filled scouring pads	All spillovers should be cleaned promptly when the surface is cool. If food boils over, remove pan to another burner. Then, cool soiled burner and clean. (Cleaning a hot burner cap may cause the porcelain to crack.) To prevent liquids from entering the gas tube opening, clean carefully. Do not allow liquids to enter the gas tube opening. Remove stubborn soil from the top of the sealed burner by using soap-filled or plastic scouring pad, taking extreme care not to allow the cleanser to seep into the gas ports. Cleansers may block the gas ports and affect the flame. Clean the gas ports with a straight pin, especially the port directly below the ignitor. Do not enlarge or distort the ports. Do not use a wooden toothpick since it may break off and clog the ports. ***NOTE:*** When cleaning the sealed burner, use care to prevent damage to the ignitor. If the ignitor is damaged, soiled or wet the surface burner will not light. Also, if the port beneath the ignitor is blocked, the burner will not light.
Self-Clean Oven Interior (select models)	Follow instructions on pages 12–13 for the self-clean cycle.	Never use oven cleaner on a self-clean oven. Do not clean or rub door gasket. Wipe up acid spills (lemon, tomato or milk based foods) as soon as oven is cool with soap and water. If the spill is not wiped up, it may discolor the porcelain.

To Remove Oven Door: Open the door to the "stop" position (opened about 6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.



CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place your hand or fingers between the hinges and the front oven frame.** You could be injured if the hinge snaps back.

To Replace Oven Door: Grasp the door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until it is completely seated on the hinges.

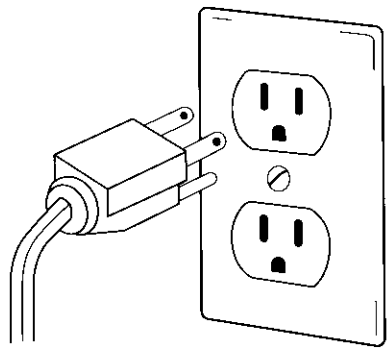
Do not attempt to open or close the door until the door is completely seated on the hinge arms. Never turn the oven on unless the door is properly in place. When baking, be sure the door is completely closed: Baking results will be affected if the door is not securely closed.

MAINTENANCE

Electrical Connection

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have receptacle replaced with a properly grounded three-hole electrical outlet.** The three-prong grounding plug is provided for protection against shock hazards. **Do not cut or remove the third grounding prong from the power cord plug.**



Always disconnect power to appliance before servicing.

Proportional Valve Adjustment

Proportional valves have an adjusting screw located inside the valve stem. Valves that do not have this screw cannot be adjusted.

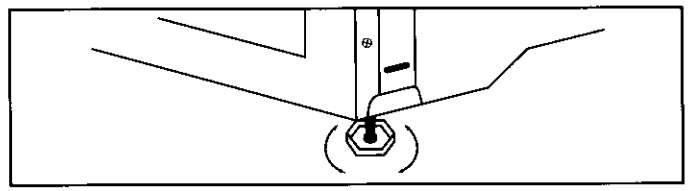
The WARM setting should produce a stable flame when turning the knob from HIGH to WARM. The flame should be 1/8 inch or lower and must be stable on all ports.

To adjust: Operate burner on HIGH for about 5 minutes to preheat burner cap. Turn knob back to WARM; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction. Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the WARM setting. Never adjust flame size on a higher setting.

NOTE: All gas adjustments should be done by a qualified servicer only.

Leveling Legs

Some floors are not level. For proper baking, your range must be level. The leveling legs are located on each corner of the base of the range. Level the range by turning the legs.



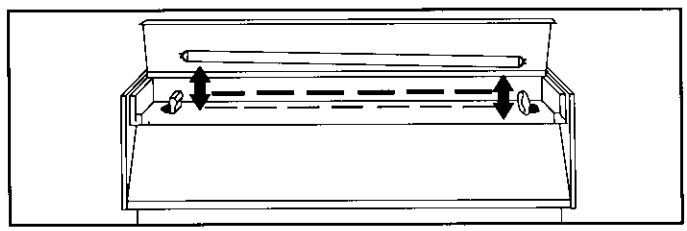
WARNING: To reduce the risk of accidental tipping of the range, it must be secured by an anti-tip device. To check if the device is installed properly, use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor, if properly engaged.

Light Replacement

Before replacing the oven or panel light bulb, **disconnect power to range.** Be sure the bulb and range parts are cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To Replace Panel Light (select models)

Grasp the top trim of the back panel with your thumbs under the front edge and pull outward while lifting the trim. Remove the bulb and replace it with an 18 watt fluorescent tube. Snap the top trim back into place and restore the power. Reset the clock.



To Replace Oven Light

Carefully unscrew the lens cover (select models) with a dry potholder. Very carefully remove the bulb with the potholder. Replace with a 40 watt appliance bulb. Reconnect the power to the range and reset the clock.

BEFORE YOU CALL FOR SERVICE

Check these points if...

Part or all of your gas range does not operate

- Is the range plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Was the door left in the locked position following a self-clean cycle (select models)?
- Is the oven set for a programmed oven operation?

Surface elements fail to turn on, burner flame uneven or food not heated properly

- Is the range plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Is there air in the gas line? To remove the air, hold a lighted match next to the burner and turn the knob on. When the burner lights, adjust the flame as necessary.
- Are the surface burner controls properly set? Was control not completely turned to START or turned too quickly from START position?
- Is ignitor damaged, soiled or wet?
- Are burner ports clean, especially the port directly below the ignitor? (See page 15 to clean.)
- Were appropriate pans used? (See **"Cooking Made Simple"** booklet).

Food not baking correctly

- Are the oven racks properly placed for baking? (See Rack Positions, page 8.)
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls for bake operations properly set?
- Is there 1 to 2 inches of space between pans and the oven walls? Are the range and oven racks level?
- Was good cookware/bakeware of the proper size used? (See **"Cooking Made Simple"** booklet.)
- Are you using a tested recipe from a reliable source? The oven thermostat on your new range may be more accurate than the one on your old range.
- Was the oven vent covered or blocked on the range surface?

Moisture condensation on oven window

- It is normal for the window to fog during the first few minutes the oven is on.

Food does not broil properly or smokes excessively

- Are the controls for broiling set properly? (See Broiling section, page 11.)
- Was the proper rack position used? (See Broiling section, page 11.)
- Was the broiler pan received with the range used? Was it clean before use?
- Was aluminum foil used on the broiler pan insert, blocking the slits for fat drainage?
- Is the broiling compartment bottom soiled? (select models)

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

Oven will not self-clean (select models)

- Is the self-clean control set properly? (See Self-Clean instructions, pages 12–13.)
- Is the oven set for a programmed oven operation?

Oven door won't lock (select models)

- Are the proper controls set for the self-clean cycle? (See Self-Clean instructions, pages 12–13.)

Oven door will not unlock (select models)

- Has the self-clean cycle been finished for at least one hour?

"F" plus a number appears in the display (select models)

- These are fault codes. If a fault code appears in the display and a continuous beep sounds, press the CANCEL pad. If the fault code reappears, disconnect power to the range and call a qualified service technician.

Fan sound (select models)

- A fan will automatically turn on when the oven is operated to cool the clock controls. This is normal. It may continue to run even after the oven is turned off.

For further assistance contact your Maytag dealer or call Maytag Customer Service:

U.S. 1-800-688-9900

CANADA 1-800-688-2002

RANGE WARRANTY

Full One Year Warranty

For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranty

Second Year

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year

After the second year from the date of original retail purchase through the fifth year, all of the following components which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

These components include:

All Electronic Clocks: on electric or gas ranges.

Electric Heating Elements: Includes all surface elements (coil and smooth top), glass cooking surfaces, broil elements and oven bake elements on electric ranges.

Third Through Tenth Year

After the second year from the date of original retail purchase, through the tenth year, sealed gas burners on gas ranges which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Canadian Residents

This warranty covers only those ranges installed in Canada that have been listed with Canadian Standards Association unless the ranges are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside The United States And Canada

For appliances located outside the United States and Canada, the **only** warranty provided with the appliance is as follows: For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

The specific warranties expressed above are the **only** warranties provided by the manufacturer. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To Receive Warranty Service

To locate an authorized service company in your area contact the Maytag dealer from whom your appliance was purchased; or call Maytag Customer Service. Should you not receive satisfactory warranty service, call or write:

Maytag Customer Assistance
% Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370
US 1-800-688-9900
CANADA 1-800-688-2002

When contacting Maytag Customer Service be sure to provide the model and serial number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

Should you still have a problem, write to: Major Appliance Consumer Action Program, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number and serial number (found on the data plate) of your appliance;
(c) Name and address of your dealer and date the appliance was bought;
(d) A clear description of the problem you are having.

MAYTAG • One Dependability Square • Newton, Iowa 50208

Form No. 006CM-0196 Part No. 8111P108-60 MP Litho U.S.A.